

Important dates

Last Date of Application	14 th March 2022
Communication to participants	15 th Mar. 2022
Date of Workshop	24-25 March 2022

Interested candidates may fill the application form, sign, scan and send by e-mail to the Organizing Secretary.

Targeted Participants

Post-graduate and doctoral students in life Sciences as well as faculty members, Assistant Professors/Scientists in life sciences, Technical Officers of state Milk Federation and professionals from private food industries who are engaged in teaching / research /processing of fermented foods aspects can apply. Preference will be given based on 'first come first serve basis'.

Registration Fees

The number of candidates for this workshop is restricted to 50. The selected participants will have to register by 14th March by paying registration fee of Rs.1000/- (Rs. 500/- for online attendee). Payment should be made electronically through SBI collect-<https://www.onlinesbi.com/sbicollect/icollecthome.htm?corpID=299364> (choose payment category- short term course - Others under Ref No. ProbioticsGH).

Further Details

Organising Secretary:

Dr Prakash M Halami; Chief Scientist & Professor AcSIR, Microbiology and Fermentation Technology Department, CSIR-CFTRI, Mysuru Ph: 0821-2517539

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Two Day National Workshop

On

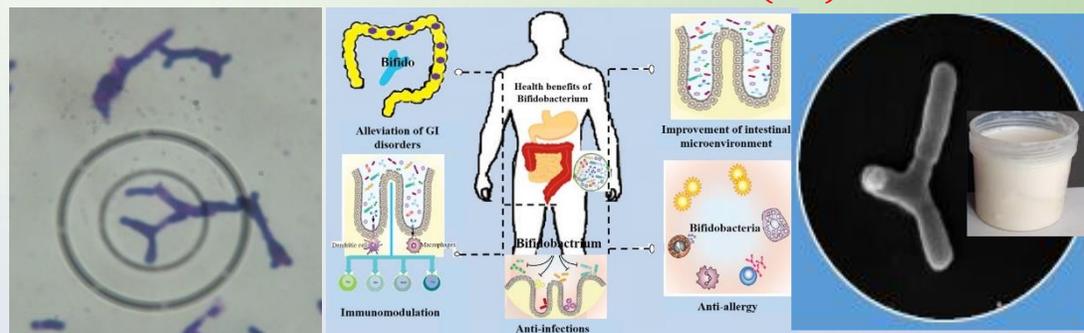
Bifidobacterial Probiotics: Supplementation Through Fermented Foods

24th & 25th March 2022

(Sponsored By)



Probiotic Association of India (PAI)



Organized by

Department of Microbiology and
Fermentation Technology

CSIR Central Food Technological Research Institute.

Mysuru, 570020

Venue: Silver Jubilee Hall, M & FT Dept.

CSIR CFTRI

About PAi

Probiotic Association of India (PAi) was registered as a society with effect from 8th Dec. 2010, is a forum dedicated to launch the probiotic movement in the country so that the claimed health benefits connected with the prebiotic and probiotic foods excellently reach to Indian population.

The emphasis of PAi is to bring awareness among the Indian consumers regarding notable health potentials of probiotics in the management of disease and general health care that can eventually aids to create a healthy society in the country. In order to accomplish its mandate, PAi has been organizing National/International conferences, Symposia and Workshops regularly for the spread of knowledge. Also, a six-monthly probiotic newsletter is being published by PAi that delivers an insight into the current research scene of probiotics in our country as well as interesting globally significant findings in the field of probiotics.

About CSIR-CFTRI

A constituent laboratory of Council of Scientific and Industrial Research, New Delhi came into existence during 1950 with the great vision of its founders, and a network of inspiring as well as dedicated scientists who had a fascination to pursue in-depth research and development in the areas of Food Science and Technology. Research focus of CSIR-CFTRI revolves around 4 broad areas:

- Engineering Sciences
- Technology Development
- Translational Research
- Food Protection and Safety

Prebiotic and probiotic research is being carried out in the different Translational Research and Technology Development departments. In addition; gut microbial diversity, genomics and probiotic functionality of native bacteria are being assessed. Novel bio-preservatives from food bacteria from synthetic and natural sources are also being evaluated.

About MFT

Department of Microbiology & Fermentation Technology is one of the important translational R & D departments in CSIR-CFTRI, that is actively engaged in exploiting the potentiality of microorganisms for the production of cell biomass various metabolites as food additives. Identification of food-grade microbes of industrial relevance, pathogens and toxins as well as basic research in Food Microbiology, scale up studies and downstream processing of value added products are the other thrust areas.

About Workshop

Bifidobacteria are the natural inhabitants of the human Gastro-intestinal tract and are among one of the first bacterial colonizers following birth. During the early stages of life, Bifidobacterial numbers are almost 91% of total microbiota and their number and distribution within the human gut microbiota change over time and with age. Certain *Bifidobacterium* strains interact with their host and are considered potential probiotics that confer various health benefits to its host and have been reported to be associated with gut microbial homeostasis, inhibition of ulcerative colitis and, colon cancer, improvement of the symptoms of constipation and antimicrobial activity against enteric pathogens.

In addition, bifidobacteria are reported to improve the immune system of host by SCFA production and stimulating the production of Th1, pro-inflammatory cytokines, interferon (IFN)- γ and TNF- α . Bifidobacteria utilize prebiotic compounds in the gut to positively modulate gut health, they themselves can produce prebiotic exopolysaccharides too. It is known that most gastro-intestinal disorders are associated with depletion of bifidobacterial count as we grow, hence EFSA and FDA has prescribed supplementation of bifidobacterial. The evaluation of bifidobacterial viability in fermented food product is an important factor in assessing that product. *The proposed workshop would focus creating an awareness about the bifidobacterial probiotics and their health benefits and methods of supplementation through fermented dairy products.*

Resource Persons:



Prof Yogesh S Shouche,
Azim Premji University



Dr Shrilakshmi Desiraju
Probiotic IP Advisor, TENSHE



Dr Jayesh J Ahire
Scientist, Unique Biotech